



## Pot "O" Soup

**Ingredients:** Carrots, onions, sun dried tomatoes, bell pepper, spinach, Porcini mushrooms,  
Garlic, parsley, thyme, basil, marjoram, and black pepper

**Uses:** Soups, stews and gravies

**Soups and Stews:** Add one to two Tbsp. Pot "O" Soup to your soup recipe for added flavoring.

**Roasts:** Rub on your roast before placing in the oven. Add a little extra to the pan to flavor the drippings. When you remove the roast from the pan pour the liquid through a strainer to remove large pieces then place in a fat separator. Allow to separate about five minutes then add to a heated sauté pan over medium heat. Bring liquid to boil and add bouillon if more flavor is needed. Take one tbsp. flour mix and add to 1/8 cup water stirring until smooth. Add to drippings. Using a whisk, whisk gravy constantly to avoid lumps. If lumps appear strain through strainer before serving. Whisk until gravy has thickened. Pour gravy over roast and potatoes.